

Edmond Davis

edmond.davis@gmail.com | 1-879-421-1571 | Gildatown, Nicaragua | <https://linkedin.com/in/Edmond.Davis8>

CORE SKILLS

Cuisine Styles

Italian

Kitchen Skills

Baking

Operations

Supplier Negotiation • HACCP • Catering • Inventory Management

Soft Skills

Team Leadership • Training • Time Management • Quality Control

PROFESSIONAL SUMMARY

Experienced Chef with 8+ years focusing on Private Events. Known for operational excellence.

EXPERIENCE

Sous Chef — Hauck, DuBuque and Brekke (Sep 2024 - Aug 2025)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Catered private events for up to 125 guests with 95%+ client satisfaction.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 15% through optimized dish pricing.

Line Cook — Frami, Kunze and Schaefer (Sep 2021 - Present)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Catered private events for up to 233 guests with 95%+ client satisfaction.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.

Pastry Chef — Feeney - Conroy (Jun 2014 - Dec 2017)

- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Hoppe LLC (Feb 2018 - Feb 2021)

- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 297 guests with 95%+ client satisfaction.
- Maintained food cost under 34% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.

EDUCATION

Diploma in Culinary Arts, Donnelly - Wuckert University (2025)